

## La Cave Wine Bar

Tel: 6794409 / E-mail: <u>lacavewinebar@gmail.com</u> Web Site: lacavewinebar.com Spring Wine-Tasting Programme 2024

<u>Sat. 27<sup>th</sup> January 3pm</u> <u>Introduction to Wine Varietals (I)</u>

<u>Sat. 3<sup>rd</sup> February 3pm</u> <u>Introduction to Wine Varietals (II)</u>

Sauvignon Blanc (New Zealand) Chardonnay (France) Riesling (Germany) Gewurztraminer (France) Cabernet Sauvignon (California) Tempranillo (Spain) Pinotage (South Africa) Shiraz (Australia) Albarino (Spain) Grüner Veltliner (Austria) Chenin Blanc (South Africa) Pinot Gris (France) Malbec (Argentina) Sangiovese (Italy) Merlot (Chile) Pinot Noir (New Zealand)

Sat. 10<sup>th</sup> February 3pm Matching Cheeses and Wines of France

<u>Sat. 17<sup>th</sup> February 3pm</u> Chardonnay and Shiraz/Syrah from around the World

<u>Wed. 21<sup>st</sup> February 6.30pm</u> Exploring Organic Biodynamic and Natural Wines

Sat. 24<sup>th</sup> February 3pm Sauvignon Blanc and Cabernet Sauvignon from around the World

> Sat. 2<sup>nd</sup> March 3pm Wines of Georgia, Hungary, Greece and Croatia

> <u>Sat. 9<sup>th</sup> March 3pm</u> Matching Irish Cheeses and Wines of the World

*Cost:*  $\notin$  40.00 per tasting to include an individual platter of cheeses, salamis & pâté.

**Duration:** 2 Hours

*Location:* 1<sup>st</sup> floor function room. Early booking advisable.